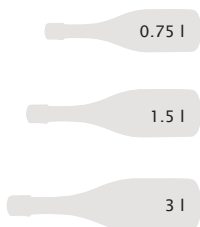




bottle sizes



Franciacorta DOCG Rosé Pas Dosé “Parosé”

Alcohol: 12,5 % vol.

Vintage: 2006

Component grape varieties and percentages: 70% Pinot Noir - 30% Chardonnay

Year first produced: 2001

Average annual production: 7.172 bottles; 340 magnums; 67 Jeroboams

Vineyard location and exposure: In our estate vineyards in the commune of Passirano, at the foot of the Monterotondo hill, with east-southeast exposure.

Soil profile: Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard names: Roccolo, Giardino, and Tesa.

Training system: Spurred cordon and guyot

Yield per hectare: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

Harvest: Hand picking into small boxes, during the third decade of August and the first week of September 2006.

Vinification: Only the free-run must (the first fraction of 50% of the must) goes to produce Franciacorta Parosé, which owes its delicate hue to a brief maceration of Pinot Noir on the skins. The must fermented in small 225-litre oak barrels and remained there for five months, until the following spring. The cuvée was assembled, the “liqueur de triage” added, and the bottles were laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remained in our 17th-century cellars for a minimum of 30 months before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d’expédition, then corked and wired. This Franciacorta rested in the bottle a further three months before release.